

APPETIZERS

Fall Salad

Baby Gem Lettuces, Warm Wild Mushrooms, Green Goddess Dressing

16

Beet Salad

Roasted Red & Gold Beets, Pink Lady Apples, Crumbled Goat Cheese, Pistachios, Sprouts, Pistachio Dressing

18

Heavenly Toast

Mashed Avocado, Sprouts, Vegan "Bacon" Crispy Mushrooms, Grilled Pumpernickel, Extra Virgin Olive Oil, Balsamic Drizzle

18

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic, Lime-Miso Vinaigrette

20

Ipswich Clams

Crispy Ipswich Clam Belly, Remoulade, Jicama, Apple & Red Cabbage Slaw

19

True Maryland Crab Cake

Tasso, Corn-Frisee Salad, Lobster Bisque

28

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini

22

Filet Mignon Tartare

Mint Cabbage Kimchi, Spicy Peppercorn Oil, Tarragon, Dill Aioli, Capers, Shallots, Brioche Toast Points

22

Pan Seared Hudson Valley Foie Gras

Short Stack of Savory Silver Dollar Pancakes, Pickled Strawberry, Strawberry Gastrique

30

Duet of Alaskan Crab

Chilled Jet Fresh King Crab Legs & Snow Crab Claws

market

Raw Bar

Served with Traditional Cocktail Sauce, Horseradish, Truffled Mango Horseradish, Champagne Pink Peppercorn Granita

East Coast Oysters

Crassostrea Virginica
market

West Coast Oysters

Crassostrea Gigas
market

Kumamoto Oysters

Crassostrea Sikamea
market

Around the World Oyster Tasting

4 East Coast, 4 West Coast, 4 Kumamoto

market

Chilled Seafood Plateaux

Tonight's Towering Assortment of Chilled Seafood Delicacies

market

ENTREES

Cedar Planked Ora King Salmon

Beet Mashed, Charred Broccoli Rabe, Artichoke Salad, Lemon Vinaigrette
40

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado, White Soy Miso Glaze
40

Day Boat Scallops

Chef's Daily Preparation
market

Lobster Rolls

Pair of Maine Lobster Rolls, Shoestring String Fries, Apple, Jicama Slaw
mp

Goffle Farm Chicken Breast

Crispy Stuffing Cake, Mashed Potatoes, Chard, Tarragon Jus
37

Les Steak Frites

Choice of the Finest Bone-In USDA Prime Steaks Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

16oz Bone-In Filet Mignon

18oz Bone-In New York Strip

22oz Bone-In Rib Eye

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces: Steak Sauce, Three Peppercorn Sauce, Béarnaise

Steak Enhancements

Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters,
priced accordingly

Pan Roasted Filet Mignon

Parisienne Gnocchi, Wild Mushrooms, Sherry Cream Sauce, Swiss Chard
46

Caramelized Pork Chop

Sweet Potato Puree, Sautéed Brussel Sprouts, Maple Bourbon Bacon Butter, Neuske Bacon
42

Bone-In Center Cut Veal Chop Milanese

Arugula Salad, Gem Tomatoes, Shaved Reggiano, Lemon Vinaigrette
47

Sides

Hand Cut Fries/Mashed Potatoes/Asparagus/Sweet Potato/Broccoli Rabe
Sautéed Brussel Sprouts, Swiss Chard/Parisienne Gnocchi
10

Host/Owner Joachim "Kim" Costagliola
Host/Manager Steven Borchers
Executive Chef Christine E. Nunn

Please Inform Your Server of Any Allergies or Dietary Restrictions.
Please Refrain from Cellular Phone Use in The Main Dining Room.
It Is Our Pleasure to Serve You.